

amendment later and independently, that he (Penrose) would promise to have it reported back favorably from the committee and help in passing it.

I promptly accepted his proposition, but Penrose went away and did not return until so near the end of the session that when I went to him, he said he could not get his committee together—so I lost out again.

"At the next session I began earlier, and got a resolution through the senate which provided for an investigation by the interstate commerce commission. This investigation has been made and reported—and at another session we are going at it again!"

R. I. PRESIDENT FLATLY REFUSES MEN'S DEMANDS

Following a conference yesterday between Rock Island officials and a committee of international presidents of the crafts involved, the two sides are as widely separated in the controversy as before.

Apparently there is no hope of an amicable adjustment.

The labor leaders yesterday discussed the matter with President Mudge of the road, who flatly refused the demands of the shopmen, as had General Manager Tinsman. President Mudge told the shopmen officials that the Rock Island would not at time consider an increase in wages, and declared working conditions were equal to those on other lines.

Rumors were current today that a strike would be called on the road at 10 o'clock Monday, but President J. W. Kline of the blacksmiths emphatically denied this. eH said the men would remain at work Monday, but declined to state the position of the internationals toward a strike as a final effort of the men to get the concessions demanded.

FOUR WAYS TO COOK PRUNES

Prune Whip.—Whites of three eggs, one and one-half cups granulated sugar, fifteen or eighteen prunes; stew prunes, chop fine, beat whites to a stiff froth and add sugar, stir well, and then add chopped prunes, bake in slow oven three-quarter of an hour.

Prune Pudding.—One pound of prunes, boiled soft. Remove the stones and mash. Add whites of four eggs well beaten and one-half cupful white sugar. Bake until light brown. Serve cold with cream.

Prune Jelly.—Remove stones from 20 boiled prunes. Replace prunes in water in which they were boiled, add gelatin, according to directions on package, and a crystal of citric acid one-fourth inch in diameter. Boil till gelatin and acid are dissolved. Stand in cold place and in few hours jelly will harden. It is nice served with sweetened cream.

Jellied Prunes.—Stew about 2 dozen large prunes, when cold remove stones. Take same amount of almonds, blanch and brown them, put one almond in